



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Hallie Rapids LTD
Comfort Suites @ Park Place
10831 W Park Pl
Milwaukee, WI

9/24/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-304.11	The coffee shuttles are not being sanitized at all, just rinsed out. You need to put them through a wash, rinse and sanitize cycle. Food equipment must be clean and sanitized before used with food.	10/8/2013
3-306.11	The 4 bread/bakery cases do not have an effective sneeze guard. All lids were left open by customers at time of inspection. You need to retro fit the existing cases by installing small chains on the lids so that they only partially open and the customer is forced to close the lid OR buy new display cases with appropriate doors/lids. Provide effective food shields. Currently 3 of the 4 lids are broken.	10/8/2013
4-301.14	Thick layers of grease are accumulating on the walls behind the microwave ovens from cooking eggs with oil spray in the pyrex pans. You need to stop using the oil spray and find a way to cook the eggs without grease production. You can buy convection ovens or different eggs that can get cooked without oil (precooked or powdered). For any questions regarding approved equipment contact Mark Malin at 286-5769.	10/8/2013
4-302.12	There are no thermometers for taking food temperatures or for checking the temperatures of the refrigeration units. Provide a thermometer to determine food temperatures. Buy thermometers.	10/8/2013



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4-501.11	Repair the following pieces of equipment:	10/8/2013
	<ol style="list-style-type: none">1. Repair, replace or remove the broken dishwasher.2. Repair the #1 refrigerator, it is holding foods at 47-49F and has standing water in the bottom of it. Discontinue storing the raw egg mix in this unit and move the eggs to another cooler until it is repaired.3. The beer cooler in the bar has standing water in the bottom of it. Repair the unit so water does not stand in it.4. The wood particle board tables in the dining room for the waffle irons are degrading. They are no longer cleanable and not standing up to the hot temperatures of the waffle irons. Remove tables and replace with stainless steel or another material that can withstand hot temperatures.	
6-301.12	The paper towel dispensers did not work in the kitchen or in the bar. Repair dispensers. Provide single service toweling for all handsinks.	10/8/2013
68-4	Post a copy of your current Food Dealers License and Liquor License for your tavern-restaurant. You can get a copy from the City Clerks office. Call 286-2238.	10/8/2013

Notes:

FDL no and no Liquor license posted.
CFM no. See Special

If an extension is required for any item, you need to call your inspector ahead of time or fees may be assessed at reinspections. klg

Do the following:

Clean the dust of the soffits and ceiling in the kitchen.

Clean the mold out of the ice chute in the ice maker the bar uses. Also, the water is not draining out of the ice maker waste tray and there is food debris in the water.

On 9/24/2013, I served these orders upon Hallie Rapids LTD by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature